



Chocolate & Raspberry Brownies

This American classic is one of the easiest sweet treats to make. The recipe could be written in one sentence: melt butter and chocolate, whisk eggs and sugar, combine, fold in flour and bake. The most delicious brownies I've ever had were made by Scottish food writer Sue Lawrence; they contained fresh raspberries and inspired this recipe. Frozen raspberries won't work, they're too moist, so if fresh aren't available just leave them out, or add some nuts instead - hazelnuts, walnuts and macadamias all work well. Chocolate is notoriously hard to match with wine; sometimes a sweet fortified works, but as these brownies aren't very sweet I prefer a single malt Speyside whisky, such as Craigellachie 13 year old.

Makes 15 pieces

INGREDIENTS

- 200g salted butter
- 200g dark chocolate
- 4 eggs
- $\frac{2}{3}$ cup light brown sugar
- 125g raspberries
- $\frac{2}{3}$ cup plain flour, sifted

METHOD

1. Preheat oven to 180°C.
2. Grease and line a 20cm x 30cm baking pan.
3. Place butter in a small saucepan over medium heat. When half melted, add chocolate, remove from heat and stir until just smooth. Set aside to cool.
4. Meanwhile, whisk eggs and sugar together for a few minutes, until creamy.
5. Fold in chocolate mixture and raspberries (it doesn't matter if they get a little squashed).
6. Fold in flour and pour into the pan.
7. Bake for 20-25 minutes, until a wooden skewer inserted comes out almost clean (there'll be a little cake clinging to it).
8. Remove from oven, place pan on a wire rack to cool then refrigerate until cold.
9. Cut into squares and serve.